



**SAMPHIRE RESTAURANT**  
AT THE COUNTY HOTEL



Pre-Theatre  
2 course for **£16** or 3 course for **£20**

## STARTERS

### SOUP OF THE DAY

With chunky warmed bread (Check specials for Allergens)

### PAN FRIED FILLET OF CORNISH MACKEREL

With spiced pickled vegetables (F,SU,LU,C)

### CHICKEN CAESAR SALAD

With crispy bacon (E,M,C,G,LU,SU,F)

### HAM HOCK TERRINE

With piccalilli and herb salad (SU,C,M,C)

### GOAT'S CHEESE AND TOMATO BRUSCHETTA

With aged balsamic and a crisp rocket salad (M,G,SU,LU,E)

## MAIN COURSES

### PANFRIED FILLET OF SEA BASS

With crushed new potatoes and cockle and clam chowder (SU,LU,CR,F,MO,M)

### MUSHROOM RISOTTO

With girolles mushroom (M,SU,LU,V)

### ROASTED PORK BELLY

With mashed potato and served with leek and Dijon mustard sauce (G,LU,SU,M,C)

### OVEN ROASTED CHICKEN BREAST

With boulangere potato and served with café au lait (M,C,SU)

### GRILLED MINUTE STEAK

With cherry vine tomatoes and fries (M)

## PUDDING

### CLASSIC CRÈME BRULÉE

With shortbread (E,G,LU,M)

### TREACLE TART

With honeycomb Rossi ice cream (M,E,G,LU)

### STICKY TOFFEE PUDDING

With butterscotch sauce (M,E,G,LU)

### PRUNE AND ALMOND TART

With custard (TN, E, G, LU, M)

### LOCAL FARMHOUSE CHEESES £4 supplement

Served with caramelised walnut, celery, chutney, grapes wafers and oatcakes (N,G,LU,M,SU,C)

### ICE CREAM OR SORBET

Original Rossi or Criterion (M)

For your information and reassurance, all dishes show which potential allergens they may contain:

E=Egg; Mo=Molluscs; CR=Crustacean; C=Celery; M=Milk; F=Fish; TN=Tree Nuts;

So=Soya; Se=Sesame; Su=Sulphites Pe=Peanuts; Mu=Mustard; G=Gluten;

V=Dishes suitable for vegetarians; VE= dishes suitable for vegans; Lu= Lupin